



FINE AUSTRALIAN WINES

BERTON VINEYARD

HIGH EDEN

CABERNET SAUVIGNON

2017



Winemaking Fermented in a 15T stainless steel static fermenter for six days, with a strategic pump over regime to extract as much flavour and colour from the skins whilst not over extracting green characters from some remaining stems. The fermentation temperatures ranged from 22-28°C and the Cabernet was pressed at 0.4 Baume via gentle bag press, it was then left to ferment dry and racked off gross lees into stainless steel storage to complete Malolactic fermentation. Once the secondary fermentation was complete the wine was clarified via centrifuge and transferred to barrel - 55% new oak (70% French, 30% American) and the remaining in 2 & 3 year old French oak. Separate parcels were each left in barrel for 13 months, each batch was then graded and blended to make this elegant yet full flavoured Cabernet which showcases not only the High Eden region but also our hard work and dedication to make world class wines.

Tasting note Deep purple in colour. Lovely lifted aromas of violets, tomato leaf and sweet blackberry jam herald an intense and complex palate of ripe blackberry and blackcurrent. Fine velvet tannins marry with vanillin coffee oak to create complexity and depth that persists to a long and flavoursome finish.

Region High Eden

Wine Analysis Alcohol: 14.0% pH: 3.35
TA: 7.10g/l RS: 2.6g/l

Style Full bodied red showing varietal fruit characters and integrated sweet toasty oak.

Food Match Perfect with roast beef, rich marinated veal or full flavoured cheese.

Cellaring This wine has been made to drink now but will cellar for 5 - 10 years.

Winemaker,
James Ceccato



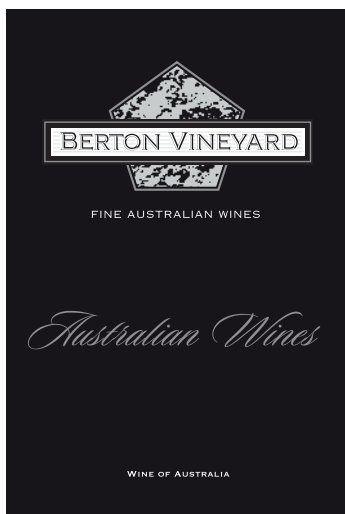
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- "Toasty oak makes the first impression." - Q wine, Steve Leszczynski - Berton Vineyards 2017 Cabernet Sauvignon - 88/100
 - "High-pitched and teetering on being shrill" - The Real Review, Nick Butler - Berton Vineyards 2017 Cabernet Sauvignon - 87/100



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Packaging Detail



Carton Packaging

Range: Berton Vineyard

Product: Cabernet Sauvignon

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966000162

Carton Barcode No: 19335966000169

Bottle: Super Premium Claret - (AG-027)

Bottle Weight (grams): 732

Package Weight (grams): 1458

Bottle Dimensions (hxd): 329mm x 75mm

Carton Size: 6 pack

Carton Dimensions: 230mm x 156mm x 335mm

Slipsheet Configuration: 128 (domestic) - 84 (export)